

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

1. (currently amended) Savoury food composition comprising  
5-80% wt (~~preferably 10-70% wt~~) of triglycerides of fatty acids,  
~~2-80% wt (preferably 5-70%)~~ of an edible salt,  
0.1-50% wt of herbs and/or spices and/or tomato powder and/or vegetable  
pieces and/or monosodium glutamate, ~~and which composition contains~~  
less than ~~15% wt (preferably less than 10% wt)~~ of water,  
wherein the amount of ~~H3~~ (triglyceride of 3 saturated fatty acids of 16 or more carbon  
atoms) (H3) and ~~H2U~~ (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms  
and 1 cis-unsaturated fatty acid) (H2U) taken together is at least 55% wt based on the  
total amount of triglycerides;  
said composition being in the form of a particulate soup or sauce concentrate  
which yields a soup or sauce upon mixing and heating with an aqueous liquid,  
said composition being substantially free from animal fat; and  
wherein said composition is particulate matter.
2. (original) Composition according to claim 1 wherein said amount of H3 + H2U is  
at least 65% wt based on the total amount of triglycerides.
3. (currently amended) Composition according to claim 1, wherein the amount of  
~~H3~~ (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) (H3) is at  
least 15% wt based on the total amount of triglycerides, ~~preferably at least 20%.~~

4. (currently amended) Composition according to claim 1, wherein the amount of ~~H2U~~ (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) ~~(H2U) taken together~~ is at least 40% wt based on the total amount of triglycerides.
5. (previously presented) Composition according to claim 1, wherein the ratio H3 / H2U is between 0.5 and 1.2.
6. (previously presented) Composition according to claim 1, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.
7. (previously presented) Composition according to claim 1, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.
8. (previously presented) Composition according to claim 1, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt.
9. (canceled)
10. (original) Composition according to claim 9, wherein the particulate matter comprises flakes, granules, powder, cubes, pellets, tablets.
11. (canceled)
12. (previously presented) Composition according to claim 1 in the form of a bouillon or broth cube, which yields a bouillon or broth upon mixing and heating with an aqueous liquid.